|  |  |  |  |
| --- | --- | --- | --- |
| PLANT-PATRON NO.COUNTY TOWNSHIP SECTION | A B | C:\Users\mackesl\Desktop\FORMS\DATCPlogo_1in_g.jpg | Wisconsin Department of Agriculture, Trade and Consumer Protection2811 Agriculture Dr., PO Box 8911, Madison, WI 53708-8911 **MILK PRODUCER FARM INSPECTION** (s.97.22) F-fd-11 (Rev. 8/17) |
| LICENSE NUMBER | DATE INSP. | INSP.NO. |  |
|  |  |  |  | Mo. | Day | Year |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  | [ ]  ADDRESS CHANGE |
| NAME |  | [ ]  ISSUE DUPLICATE |
|  |  | [ ]  SUSPEND PERMIT |
| ADDRESS | [ ]  REINSTATE PERMIT |
| [ ]  LARGE HERD | [ ]  NOTICE OF REINSPECTION | [ ]  RECOMMEND LICENSE | [ ]  SUSPEND LICENSE |
| [ ]  MILKING TIME INSP. | [ ]  REINSPECT ONLY | [ ]  RECOMMEND PERMIT | [ ]  REINSTATE LICENSE |
| [ ]  REINSPECTION | [ ]  REINSPECT AFTER (DATE):  | [ ]  ROBOTIC MILKING SYSTEM (AMI) | [ ]  DENY REINSTATEMENT |
| **INSPECTION OF YOUR FARM TODAY SHOWED** |  NUMBER OF ROBOTS: |  |  | [ ]  DRUG RESIDUE INVEST |
| **VIOLATIONS EXISTING IN THE ITEMS CHECKED BELOW.** |  |  |  | [ ]  SURVEY FOLLOW-UP |
|   |
| **COWS***1. Abnormal Milk:*Cows secreting abnormal milk milked last or in  separate equipment (a) 01Abnormal milk properly handled and disposed of (b) 02Proper care of abnormal milk handling equipment (c) 03**MILKING BARN, STABLE, OR PARLOR***2. Construction:*Floors, gutters, and feed troughs of concrete or  equally impervious materials; in good repair (a) 04Walls and ceilings smooth, painted or finished  adequately; in good repair; ceiling dust-tight (b) 05Separate stalls or pens for horses, calves, and  bulls; no overcrowding (c) 06Adequate natural and/or artificial light; well distributed (d) 07Properly ventilated (e) 09*3. Cleanliness:*Clean and free of litter (a) 10 (Included: Surcingles and Anti-Kickers: Clean;  stored above the floor in a clean place.  Milk Stools; easily cleanable construction and  not padded.)No swine or fowl (b) 11*4. Cowyard:*Graded to drain; no pooled water or wastes (a) 12Cowyard clean, cattle housing & manure parlor  areas properly maintained (b) 13No swine (c) 14Manure stored inaccessible to cows (d) 15**MILKHOUSE OR ROOM***5. Construction and Facilities:**Floors*Smooth; concrete or other impervious material;  in good repair (a) 16Graded to drain (b) 17Drains trapped, if connected to sanitary system (c) 18*Walls and Ceilings*Approved material and finish (a) 19Good repair (windows, doors, and hose port  included) (b) 20*Lighting and Ventilation*Adequate natural and/or artificial light, properly  distributed (a) 21Adequate ventilation (b) 22Doors and windows closed during dusty weather (c) 23Vents and lighting fixtures properly installed (d) 24*Miscellaneous Requirements*Used for milkhouse operations only; sufficient size (a) 25No direct opening into living quarters or barn,  except as permitted by Code (b) 26Liquid wastes properly disposed of (c) 27Proper hose port where required (d) 76SANITARIAN SIGNATURE: | Acceptable surface under hose port (e) …77Suitable shelter for transport truck as required by Code…………………………………..…...…........(f)..….78*Cleaning Facilities*Two compartment wash and rinse vat of  adequate size (a) 28Suitable water heating facilities (b) 29Water under pressure piped to milkhouse (c) 30*6. Cleanliness:*Floors, walls, windows, tables, and similar  nonproduct contact surfaces clean (a) 31No trash, unnecessary articles, animals or fowl (b) 32**TOILET AND WATER SUPPLY***7. Toilet:*Provided; conveniently located (a) 34Constructed and operated according to Code (b) 35No evidence of human wastes about premises (c) 36Toilet room in compliance with Code (d) 37*8. Water Supply:*Well location \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Constructed and operated according to Code (a) 38Complies with bacteriological standards (b) 39No connection between safe and unsafe supplies;  no improper submerged inlets (c) 40**UTENSILS AND EQUIPMENT***9. Construction:*Smooth, impervious, nonabsorbent, safe materials;  easily cleanable; seamless hooded pails (a) 41In good repair; accessible for inspection (b) 42Approved single-service articles; not reused (c) 43Utensils and equipment of proper design (d) 44Approved CIP cleaned milk pipeline system (e) 45*10. Cleaning:***⚫ Utensils and equipment clean (a) 46***11. Sanitization: Type \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***• All multi-use containers and equipment**  **subjected to approved sanitization process (a) 47***12. Storage:*All multi-use containers and equipment properly  stored (a) 48Stored to assure complete drainage, where  applicable (b) 49Single-service articles properly stored (c) 50**MILKING***13. Flanks, Udders, and Teats:*Milking done in barn, stable, or parlor (a) 52Brushing completed before milking begun (b) 53Flanks, bellies, udders and tails of cows clean at  time of milking; clipped when required (c) 54Teats treated with sanitizing solution  and dried, just prior to milking (d) 55No wet hand milking (e) 56 | **TRANSFER AND PROTECTION OF MILK***14. Protection from Contamination:*No overcrowding (a) 79Product and CIP cleaning circuits separated (b) 84Improperly handled milk properly discarded (c) 80Immediate removal of milk (d) 59Milk and equipment properly protected (e) 60Sanitized milk contact surfaces not exposed to  contamination (f) 51Air under pressure of proper quality (g) 81*15. Drug and Chemical Control:*Cleaners and sanitizers properly identified (a) 85Drug administration equipment properly handled and stored (b) 67Drugs properly labeled (name and address) and stored (c) 82**• Drugs properly labeled (directions for use,** **cautionary statements, active ingredient) (d) 66****• Antibiotics & medicinals properly used and**  **stored to preclude contamination of milk (e) 86****PERSONAL***16. Hand washing facilities:*Proper hand-washing facilities convenient to milking operations (a) 61Wash and rinse vats not used as hand-washing facilities (b) 62*17. Personnel Cleanliness:*Hands washed clean and dried before milking, or  performing milkhouse functions; rewashed  when contaminated (a) 63Clean outer garments worn (b) 64**COOLING**Tank ° F Check ° F*18. Cooling:***• Milk cooled to 45°F (7°C) [Grade B can milk, 50°F** **(10°C)] or less within 2 hrs after milking (a) 65**Recirculated cooling water from safe source and  properly protected; complies with bacteriological  standards (b) 83An acceptable recording device shall be installed and maintained when required (c) 87**INSECTS AND RODENTS***19. Insect and Rodent Control:*Fly breeding minimized by approved manure  disposal methods (a) 69Manure packs properly maintained (b) 70All milkhouse openings effectively screened or  otherwise protected; doors tight and self- closing; screen doors open outward (c) 71Milkhouse free of insects and rodents (d) 72Approved pesticides; used properly (e) 73Equipment and utensils not exposed to pesticide  contamination (f) 74Surroundings neat and clean, free of harborages  and breeding areas (g) 75Feed storage not attraction for birds, rodents or insects (h) 08 |

**97.01(3) “Contaminated with filth”** applies to any food not securely protected from dust, dirt and, as far as may be necessary by all reasonable means, from all foreign or injurious contaminations.

**97.01(10) (a) “Milk”** means the lacteal secretion, practically free of

colostrum, obtained by the complete milking of one or more

healthy cows, goats, or sheep. Milk from cows shall contain not

less than 3 percent of milk fat, and not less than 8.25 percent of

milk solids not fat. Milk from cows may be standardized by the

addition or removal of cream or by the addition of concentrated

milk, dry whole milk, skim milk, concentrated skim milk, or nonfat

milk. Milk from cows may also be standardized by removing

water through reverse osmosis or other nonthermal methods and

adding potable water. When standardized, milk from cows sold

in final package form shall contain not less than 3.25 percent of

milk fat, and not less than 8.25 percent of milk solids not fat. Milk

may be homogenized.

**97.02 Standards; adulterated food.** For the purposes of

this chapter, a food is adulterated if it is adulterated within the

meaning of 21 USC 342.

**History:** 1971 c. 156; 1979 c. 89; 2005 a. 253; 2009 a. 177; 2013 a. 374.

**Cross−reference:** See also ch. ATCP 55, Wis. adm. code.

**97.10 Prohibited acts. (1)** The sale of any food that is adulterated

or misbranded is prohibited.

**(2)** It is unlawful to manufacture, prepare for sale, store, or sell

food unless the food is protected from filth, flies, dust or other contamination or unclean, unhealthful or insanitary conditions.

**(3)** No person shall be subject to the penalties of s. 97.72 for

having violated sub. (1), if he or she establishes a guaranty or

undertaking signed by, and containing the name and address of the

person residing in this state from whom the article was received

in good faith, to the effect that such article is not adulterated or

misbranded within the meaning of ss. 97.02 and 97.03.

**History:** 1971 c. 156; 1983 a. 261.

**Cross−reference:** See also ch. ATCP 55, Wis. adm. code.

**97.20(1)(fg)** **“Hooved or camelid mammal”** includes water buffalo,

yaks, and other bovine species; camels, llamas, alpacas, and other

camelid species; and horses, donkeys, and other equine species.

**(fm) “Hooved or camelid mammals’ milk”** means the lacteal

secretion, practically free of colostrum, obtained by the complete

milking of one or more healthy hooved or camelid mammals.

**97.22 Milk producers. (1)** DEFINITIONS. In this section:

**(a) “Dairy farm”** means any place where one or more cows,

sheep or goats are kept for the production of milk.

 **(f) “Milk producer”** means any person who owns or operates

a dairy farm, and sells or distributes milk produced on that farm.

**97.22(8) RULE MAKING**. The department may promulgate rules to

establish the fees required under sub. (2) (b) or (4) (a) or to govern

the operation of dairy farms by milk producers. The rules may

include standards for any of the following:

(a) The safety, wholesomeness and quality of milk.

(b) The sanitary construction and maintenance of dairy farm

facilities used in milk production.

(c) The availability of safe and adequate water supplies for

milk production.

(d) The sanitary construction, maintenance and cleaning of

equipment and utensils used in milk production.

(e) Personnel sanitation related to milk production.

(f) Sanitary procedures for the production of milk, including

but not limited to the handling, transfer and storage of milk on a

dairy farm.

**Right to Hearing**

 A person adversely affected by any of the following may request a hearing:

 a. The denial of a milk producer license application.

 b. The denial of a Grade A permit application.

 c. The summary suspension of a milk producer license.

 d. The issuance of a formal Grade A warning notice under s. ATCP 65.920(5), Wis. Adm. Code.

 e. The suspension of a Grade A permit.

 f. The denial of a reinstatement application.

 g. The issuance of a holding order, disposal order or other summary enforcement action.

 You may also be entitled to a hearing under s.227.42, Stats., for certain other reasons.

 The request for hearing must be in writing and must be received by the department within 10 days after the person receives notice of the action. A request for hearing does not postpone the effective date of any enforcement action, including the suspension or denial of a Grade A permit or milk producer license.

 **If you request a hearing, send the request to:**

 WDATCP - Division of Food and Recreational Safety

 Milk Producer Compliance

 PO Box 8911

 Madison, WI 53708-8911

 Or fax request to: 608-224-4710

*This institution is an equal opportunity employer.*

Personal information you provide may be used for purposes other than that for which it was originally collected. Wis. Stat. § 15.04(1)(m)